



CAKE FLAVOR MENU

...CAKE LAYERS...

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| ALMOND | LEMON |
| BANANA (add PB or Choc Chips) | RASPBERRY WHITE CHOCOLATE |
| CARROT | RED VELVET |
| CHOCOLATE (add PB Chips) | STRAWBERRY |
| CHOCOLATE & VANILLA MARBLE | VANILLA |
| CINNAMON CHIP | VANILLA & RED VELVET MARBLE |
| COCONUT | VANILLA CHOCOLATE CHIP |
| COTTON CANDY | VANILLA OREO (Choc or Golden) |
| FUNFETTI | WHITE CHOCOLATE CHIP |

...FILLINGS...

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| AMARETTO MOUSSE | ESPRESSO BUTTERCREAM* | PEANUT BUTTER MOUSSE |
| ALMOND BUTTERCREAM* | FUDGE FROSTING* | PEANUT BUTTER BUTTERCREAM* |
| CAKE BATTER BUTTERCREAM* | FUNFETTI BUTTERCREAM* | RASPBERRY MOUSSE |
| CANNOLI CREAM (Contains Orange Zest) | GANACHE* | RASPBERRY BUTTERCREAM* |
| CARAMEL MOUSSE | KEY LIME PIE | RASPBERRIES - FRESH |
| CARAMEL BUTTERCREAM* | LEMON CURD | RASPBERRY PRESERVES |
| CHOCOLATE MOUSSE | LEMON CREAM | STRAWBERRY MOUSSE |
| COCONUT CREAM | LEMON BUTTERCREAM* | STRAWBERRY BUTTERCREAM* |
| COCONUT BUTTERCREAM* | MARSHMALLOW BUTTERCREAM* | STRAWBERRIES - FRESH |
| COOKIE BUTTER MOUSSE | MILK CHOCOLATE BUTTERCREAM* | STRAWBERRY PRESERVES |
| COOKIE BUTTER BUTTERCREAM* | NUTELLA | TIRAMISU CREAM |
| COOKIE DOUGH | NUTELLA MOUSSE | TRES LECHES MOUSSE |
| CREAM CHEESE ICING* | NUTELLA KRISPY CRUNCH | VANILLA BUTTERCREAM |
| CUSTARD | OREO CREAM | WHITE CHOCOLATE MOUSSE |
| ESPRESSO MOUSSE | OREO BUTTERCREAM* | WHITE CHOCOLATE BUTTERCREAM* |

...NOTES...

*All Custom Decorated Cakes are iced with Vanilla Buttercream. If you opt for a flavored Buttercream, the color may be affected by the added flavor. For example, Raspberry Buttercream will be Pink; Milk Chocolate Buttercream will be Light Brown!

*Certain frostings cannot be dyed a color.

*Certain frostings can only have a rustic finish, and not a smooth finish.

*If you would like the cake to have a Black exterior, we recommend Chocolate Ganache or Black Fondant. Black Buttercream requires an extensive amount of food dye (teeth and lips will be stained upon consumption).